INFORMATION LETTER

Not for Publication — NATIONAL CANNERS ASSOCIATION — For Members Only

No. 1773 — Washington, D. C. — April 2, 1960

The telephone number of the National Canners Association's headquarters in Washington, D. C., will be changed to

FEderal 8-2030
on April 10

For Direct Distance Dialing (station to station only) the number will be

202 FE 8-2030

White House Announces Plan To Indemnify Berry Growers

The White House announced March 30 that "USDA will offer to make indemnity payments to cranberry growers, who through no fault of their own sustained losses on berries harvested in 1959.

"The Department of Health, Education, and Welfare will undertake, cooperatively with the growers, a program of testing and certification.

"These actions represent an effort to assure the wholesomeness of all cranberries offered to the public, restore consumer confidence in the product, and assist those cranberry producers who suffered an impairment of their market as a consequence of improper use, by a few growers, of the weed-killing chemical aminotriazol. No payments will be made on berries found to be contaminated.

"Payments will be made pursuant to the authority conferred by Section 32 of Public Law 320, Seventy-fourth Congress, approved August 24, 1935, as amended, and will approximate $8.00 per barrel of cleaned, marketable cranberries.

"Various alternative methods of assisting the cranberry growers have been explored. The indemnification procedure, which has been found to be legally appropriate by the Comptroller General, was chosen as the only satisfactory approach.

"Details of the offer to make such payments will be issued shortly by the USDA."

House Appropriations Committee Recommends New Study by Citizens Committee of FDA Activities and Budget Needs

The House Appropriations Committee has renewed its recommendation that the activities and budgetary needs of the Food and Drug Administration be studied again by a citizens advisory committee.

The recommendation was made in the Committee's report on the bill making appropriations for the Departments of Labor and Health, Education, and Welfare, including the FDA, for fiscal year 1961. A similar recommendation was made by the Committee last year.

For the coming fiscal year the Committee recommended $16,852,000 for the FDA. This figure was approved by the House on March 29 when it passed the appropriations bill and sent it to the Senate.

In its report on the 1961 appropriations bill, the Committee said:

"The bill includes $16,852,000, the amount of the request, and an increase of $3,052,000 above the amount appropriated for 1960. While there were many public witnesses who appeared before the Committee asking that the amount in the budget be increased, it is noted that the request does meet the minimum rate of expansion recommended by the Citizens Committee established by Secretary Hobby. This is an improvement on the budget submission of a year ago which this Committee increased $2 million in order to keep pace with these recommendations. It is hoped that a similar advisory group will be established to re-study these needs in view of the many recent developments both in industry and in legislative expansion of the Food and Drug Administration's responsibilities."

On the floor of the House, Representative Sullivan (Mo.) sought to increase the Committee recommendation for the FDA by $3,591,000, of which $1.5 million was intended for use in surveillance and enforcement activities with respect to permissible use of agricultural poisons and pesticides. Mrs. Sullivan's proposal was opposed by Representatives Fogarty (R.I.) and Laird (Wis.), members of the Appropriations Subcommittee responsible for the bill, and was rejected by a vote of 41 to 83.

Representative Laird stated that Commissioner Larrick and Deputy Commissioner Harvey had testified that "real progress could be made" with the $16,852,000 recommended by the Committee, and that this amount would meet the standards of growth for the FDA which had been recommended by the Citizens Advisory Committee in 1955.

Mexican Farm Labor Program

The bill also provides funds for the Bureau of Employment Security in the Department of Labor for administration of the Mexican farm labor program. For compliance activities the BES was voted a total of $1,105,700, an increase of $232,700 above the amount appropriated for the current fiscal year. The Committee stated that "the increase is to provide for additional employees to strengthen this activity in order to more effectively combat the adverse effect that the Mexican farm labor program has on domestic farm workers."

Government Research on Radiation Processing of Food

The government's program of research and development on radiation processing of food was summarized this week in an announcement by the Interdepartmental Committee on Radiation Preservation and was reviewed in detail at a public hearing by a subcommittee of the Congressional Joint Committee on Atomic Energy.

The Interdepartmental Committee, representing nine federal departments and agencies, explained that the total national program includes studies by the Atomic Energy Commission, the Department of the Army, and the Departments of Agriculture, Interior, and Commerce.

The AEC has established a program of research and development on low dose radiation processing of perishable foods to extend the refrigerated shelf life. During the next five years

the AEC expects to spend approximately $5 million on this project. During fiscal years 1960 and 1961, $115,000 and $500,000, respectively, are being devoted to the program. Under the AEC program emphasis will be placed on basic studies in food chemistry, microbiology, wholesomeness testing, preservation factors of shelf life extension, and radiation processing technology.

The Department of the Army has approved a revised Army food irradiation program which over a six-year period will cost an estimated $5 million. It also proposes to construct a radiation food research facility to cost about $1.8 million. This facility will consist of a megacurie cobalt 60 gamma irradiator, variable voltage linear electron accelerator, and associated facilities with emphasis on high dose treatment of foods for sterilization.

The Departments of Agriculture, Interior, and Commerce have conducted research and development in their respective areas and indicate that they plan to continue their individual programs in cooperation with the Army and the AEC.

N.C.A. Technical Conferences for Cannery Personnel

The N.C.A. Berkeley Laboratory will hold a series of technical conferences, concerned largely with plant sanitation and food regulation, in northern California during the next two weeks.

The conferences will cover Food and Drug Law and its implications, pesticide regulations, food additive regulations, mechanizing plant clean-up, and factors affecting consumer acceptance. The conferences are designed for foremen, foreladies, superintendents, and technologists, as well as management.

Following is the schedule for the conferences, which are sponsored jointly by N.C.A. and the Canners League of California:

April 6—N.C.A. Laboratory, 1950 Sixth Street, Berkeley

April 8—Room B, Civic Auditorium, San Jose

April 11 — LaFiesta Room, El Rancho Motel, Sacramento

April 14—Map Room, Covell Hotel, Modesto

Each of the conferences is scheduled for 9 a.m. to 12 noon and from 1:30 to 4:30 p.m.

Newspaper Publicity on Canned Foods Sesquicentennial Has Exceeded 15 Million Circulation to Date

The significance of the birth of canning 150 years ago has been reported in newspapers reaching more than 15 million circulation so far this year. This figure is conservative. It was reached through a tally of clippings received to date from releases dealing with the Sesquicentennial which have been put out under the Consumer and Trade Relations Program of the N.C.A. starting with the official observances of the anniversary during the Miami Convention. It is generally conceded by advertising and public relations agencies that clipping bureaus seldom deliver more than 15 percent of actual usage.

The Sesquicentennial publicity has been handled as a C.&T.R. project through the joint activity of the N.C.A. Information Division and Dudley-Anderson-Yutzy, public relations counsel. Among the outlets used and for which copy has been collaboratively produced have been Convention speeches, resolutions, and statements, presentation ceremonies, an official historical reference chronology, color slides and script, a press kit for the Food Editors at Miami, special press releases to farm journals, trade papers, metropolitan newspapers, and house organs; cartoons, black and white and color pictures with captions. Also there has been considerable activity in terms of assistance to individual writers and publishers for special treatment of the anniversary.

For each of these various items of publicity, copy was created to acquaint consumers with the accomplishments of canning, the economic and scientific progress it has made, and its great contribution to the public welfare in terms of quality, variety, nutritive value and other factors.

Among the feature articles was one for the United Press International news service, which ran to 14 newspaper column inches and appeared in metropolitan dailies in 27 states in papers totaling 2,364,472 circulation. Other features came from the special press kit prepared and distributed to the 40 Food Editors in attendance at the Food Editors Conference. This kit resulted in usage in 56 papers, total circulation, 3,376,568. In many cases these were full-page, illustrated feature articles.

C.&T.R. Institutional Study To Be Aired Before Editors

First progress report of the restaurant an institutional fact-finding survey on the profit potential of canned foods for food service operators will be made to editorial representatives of approximately 35 leading publications in the field at the annual Institutional Food Editorial Conference to be held at the Ambassador East Hotel in Chicago May 6 and 7. The study is one of the projects being conducted under the Consumer and Trade Relations Program of the N.C.A.

The major share of the program will be devoted to a discussion of "The Role of Canned Foods in Meeting Tomorrow's Restaurant Operating Problems" by James C. Scully, vice president, Leo Nejelski & Co., market development counsel, New York, N. Y. Also participating in the program will be J. B. Weix, Jr., Chairman of the N.C.A. Consumer and Trade Relations Committee; Katherine R. Smith, N.C.A. Director of Consumer Service; and George Anderson, Dudley-Anderson-Yutzy, N.C.A.'s public relations counsel, under whose direction the institutional study is being made.

In his preliminary report, Mr. Scully will outline the factors that seem to bear on the choice of canned, frozen and fresh fruits and vegetables in the most important categories of public feeding establishments. He will also comment on the most popular menu items in which canned foods are used and compare them from a cost point of view with the same items using fresh and frozen foods.

Sesqui on Jewish Home Show

The sesquicentennial of the birth of canning and the invention of the tin can were featured recently on the Jewish Home Show, Station WEVD, Newark, N. J.

Nicolas Appert's and Durand's contributions, the Miami Food editors' conference, why the English call cans "tins," the safety, longevity, and built-in maid service of canned foods, as well as suggestions about the well-stocked pantry shelf and what canned foods are musts, were some of the subjects Joy Tomlinson, staff member of Dudley-Anderson-Yutzy, talked about on the show in her 15-minute interview. Station WEVD has an estimated 28,700 listeners.

D. C. Home Economics Teachers Told about Canned Food Purity

The canning industry's methods of maintaining the purity and wholesomeness of canned foods were described to home economics teachers of the Washington, D. C. metropolitan area by Nelson H. Budd, Director of the N.C.A. Information Division, March 29. Mr. Budd spoke at a symposium on "The Quality Control Programs of the American Food Industry" sponsored by *Seventeen* Magazine and Safeway Stores Inc. which launched the 8th Annual Young Consumer Nutrition Education program, designed to teach teenagers modern shopping methods and facts about nutrition through in-store and at-school lessons.

Explaining the extensive and long-range program of N.C.A. and the industry to assure wholesomeness of its products, Mr. Budd said that "Consumer acceptance is the key to success in any business and without it there is no business." He told the group that canned food acceptance is based on "(1) the complete safety of the product, (2) acceptable flavor and appearance, (3) a dependable, uniform quality, and (4) confidence that the canned food product will supply nutrition." To accomplish this the industry has established a "protective screen," which is designed to prevent "(1) contamination of raw products it uses, (2) processing of contaminated raw product, and (3) protect against the addition of illegal chemicals during processing," he explained.

Other speakers on the program were Mrs. Sigana Earle, *Seventeen's* Director of Food and Homemaking Education, who pointed out that "by educating the teenage girl—the shopper of both today and tomorrow—the food industry can dispel many of the widespread misconceptions and public prejudices that exist about food;" Howard Haas, Editor of Agricultural Research for the USDA, who described the Department's research program for utilization of farm products; Wallace F. Janssen, Public Information Director of the Food and Drug Administration, who spoke on the advantageous and vital role additives play in today's food and stressed the need for public understanding of them; and J. A. Anderson, Washington Division manager of Safeway, who told how the teenagers are taught about quality controls during the store tours.

The home economists of the audience were given a special press kit containing the manuscripts of the speakers and other information literature. One item was a "Supermarket Tour Guide" manual with instructions to teachers on how to conduct field trips to the stores. The section on the canned foods department contained considerable information supplied by the N.C.A. and a full page on descriptive labeling.

Apple Pomace Containing DDT or Certain Other Residues

Apple pomace containing DDT or the residue of certain other pesticides is not suitable as feed for dairy animals and may not be suitable for feed for meat animals, according to an announcement by the Agricultural Research Service of USDA.

"Investigations have shown that pesticides of long residual effect, when properly used to control apple pests, may leave residues which are within safe tolerances on fresh apples but are concentrated many times in the pomace. The use of such pomace in animal rations may result in the production of milk containing small amounts of DDT or other pesticides. There is no tolerance for DDT or any other pesticide in milk. Meat animals fed pomace for extended periods may accumulate residues in their fat in excess of acceptable levels."

Guy P. Halferty

Guy P. Halferty, 77, pioneer fish canner in the Pacific Northwest, died March 25 in Seattle.

Mr. Halferty had moved to the West Coast in the early 1890's with his parents. His father was the first man to can razor clams, at Warrenton, Ore., in 1895.

Guy P. Halferty purchased his father's interest in 1912 and with a partner established the Pacific Fisheries & Packing Co. at Aberdeen and Moclips, Wash. He subsequently established clam and salmon canneries at several locations in Alaska. Most of these properties were known as the Halferty Canneries, Inc., until their sale a few years ago. Mr. Halferty also was owner and president of G. P. Halferty & Co. and the Halferty Corp.

Mr. Halferty served for many years on the Advisory Board to the N.C.A. Northwest Branch and was its chairman for a time. He also was the first chairman of Alaska Salmon Industry, Inc., and served as president of the Pacific Coast Clam Canners Association and the Association of Pacific Fisheries.

1959 Packs of Leafy Greens

(N.C.A. Division of Statistics)

Turnip Greens

State	1958	1959
	(*actual cases*)	
Georgia	150,708	88,222
Maryland	46,498	26,195
Ark. and Okla.	651,210	431,333
Texas	41,239	35,927
Other states	478,134	319,833
U. S. Total	1,367,789	901,510

Mustard Greens

State	1958	1959
	(*actual cases*)	
Ga. and Md.	29,349	14,038
Ark. and Okla.	470,159	295,070
Texas	37,987	41,384
Other states	222,453	135,238
U. S. Total	759,948	485,730

Other Greens

(Collard, Dryland Cress, Kale, Polk)

State	1958	1959
	(*actual cases*)	
Ga. and Md.	62,051	56,654
Ark. and Okla.	232,321	192,289
Other states	101,172	136,651
U. S. Total	395,544	385,594

Pack of Canned Meat

The pack of canned meat and meat products processed under federal inspection during February has been reported by the Agricultural Marketing Service of USDA at 264,621,000 pounds, including quantities for defense.

	3 Lbs. & over	Under 3 Lbs.	Total
	(*thousands of pounds*)		
Luncheon meat	15,714	15,529	31,243
Canned hams	36,130	1,150	37,280
Beef hash	515	7,573	8,088
Chili con carne	1,033	14,259	15,292
Vienna sausage	282	5,344	5,626
Frankfurters and wieners in brine	19	430	449
Deviled ham	36	957	994
Other potted and deviled meat products	.....	3,349	3,349
Tamales	312	3,026	3,338
Sliced, dried beef	10	312	323
Chopped beef	.....	729	729
Meat stew	324	13,809	14,133
Spaghetti meat products	230	11,086	11,316
Tongue (not pickled)	30	128	158
Vinegar pickled products	969	1,634	2,603
Sausage	.....	853	853
Hamburger	639	5,568	6,207
Soups	2,060	62,329	64,389
Sausage in oil	475	501	976
Tripe	.....	381	381
Brains	.....	189	189
Loins and picnics	4,325	88	4,413
All other products 20% or more meat	1,522	9,352	10,874
All other products less than 20% meat (except soup)	3,317	29,837	33,154
Total	67,943	188,413	256,355

1959 Exports of Canned Foods by Quantity and Value

Exports of canned foods in 1959 declined from 1958 levels in both quantity and value, on the basis of a report by the Bureau of the Census, U. S. Department of Commerce.

The value of exports of canned fruits, vegetables, and fruit juices in 1959 totaled $108.3 million, 7½ percent below the 1958 export value of $117.1 million and 3 percent below the 1957 value of $111.7 million.

The trend in the value of exports over the past five years is shown in the following table:

	1955	1956	1957	1958	1959
	(*millions of dollars*)				
Canned vegetables	25	30	35	32	28
Canned fruits	35	46	45	54	50
Canned juices	22	29	31	31	30
Baby foods	3	3	3	4	4
Canned fish	17	13	12	11	17
Canned shellfish	4	5	4	3	4
Canned meats	9	9	18	8	10

The trend in the volume of exports over the past five years is shown in the following table:

	1955	1956	1957	1958	1959
	(*millions of pounds*)				
Canned vegetables	178	225	267	212	197
Canned fruits	221	311	309	357	339
Canned juices (gals.)	26	31	34	32	28
Baby foods	9	14	11	16	15
Canned fish	71	63	51	32	54
Canned shellfish	18	19	17	8	13
Canned meats	21	21	35	17	23

On this page is a summary of 1959 exports of each of the classifications of canned fruits, vegetables, fruit juices, baby foods, canned fish and shellfish, and canned meat and poultry products, with comparisons.

	1958		1959	
	Quantity (*pounds*)	Value (*dollars*)	Quantity (*pounds*)	Value (*dollars*)
Canned vegetables:				
Asparagus	48,187,454	9,302,751	30,239,808	5,785,090
Baked beans, pork and beans	4,974,342	523,571	6,458,726	674,560
Corn	8,247,862	1,214,328	5,924,087	919,622
Peas	9,957,060	1,584,190	8,448,653	1,295,082
Soups, inc. chowders and bouillons	16,298,231	3,161,496	16,575,115	3,085,060
Tomatoes	6,087,191	717,674	9,422,724	988,764
Tomato paste and puree	17,949,965	2,989,574	20,575,887	3,482,461
Tomato sauce for cooking purposes	12,172,266	1,477,463	9,179,304	1,300,328
Tomato juice	42,857,081	3,940,857	31,496,865	2,808,465
Beans, string or stringless	3,134,891	414,303	17,894,534	1,898,491
Spinach	1,731,453	189,199	1,771,443	190,083
Vegetables and juices, n. e. c.	15,417,978	2,642,907	11,943,692	2,101,816
Pickles, cucumber	11,481,846	1,077,108	11,470,985	1,053,360
Catsup, chili sauce, and similar tomato sauces	13,885,806	2,158,524	15,811,570	2,480,464
Total canned vegetables	212,383,426	31,393,945	197,213,453	28,063,655
Canned fruits:				
Grapefruit	9,957,174	1,484,036	11,260,136	1,757,547
Apples and applesauce	3,240,224	373,944	1,177,849	159,970
Apricots	9,770,339	1,663,484	7,039,067	1,149,648
Cherries	2,264,036	413,034	3,937,067	678,093
Prunes and plums	912,454	153,898	862,864	187,360
Peaches	129,461,009	17,017,989	134,259,526	16,209,840
Pears	13,437,541	2,342,830	10,066,878	1,708,733
Pineapple	98,445,983	15,115,724	88,384,034	13,808,205
Fruit cocktail	82,559,707	14,515,242	75,868,096	13,221,739
Fruits, n. e. c.	4,092,472	840,544	4,449,193	809,723
Preserves, jellies, jams, fruit butters	2,018,691	558,434	1,825,873	406,235
Total canned fruits	356,759,630	54,479,159	339,131,349	50,238,693
Fruit juices:	(*gallons*)	(*dollars*)	(*gallons*)	(*dollars*)
Pineapple juice (inc. reconstituted and concentrates)	4,396,062	2,951,426	3,130,938	2,528,041
Grapefruit juice, canned or frozen, single-strength (inc. reconstituted)	4,802,072	3,289,921	5,580,296	3,568,170
Grapefruit juice concentrate (hot-pack)	135,012	314,090	187,673	464,964
Orange juice, canned or frozen, single-strength (inc. reconstituted)	10,327,606	8,589,509	7,678,258	7,555,065
Orange juice concentrate (hot-pack)	722,494	2,725,411	568,125	2,190,059
Pear juice and nectar, including concentrates, canned or frozen (inc. reconstituted and concentrates)	2,093,683	2,059,655	1,915,688	2,040,454
Peach juice and nectar, canned or frozen (inc. reconstituted and concentrates)	755,010	949,002	762,502	1,047,640
Citrus juices, blended, canned or frozen (inc. reconstituted and concentrates)	3,281,696	2,572,530	2,904,144	2,528,088
Fruit juices, n. e. c.	5,367,083	7,237,708	5,446,826	7,508,042
Total fruit juices	31,885,718	31,289,402	28,234,450	30,030,523
Baby foods:	(*pounds*)	(*dollars*)	(*pounds*)	(*dollars*)
Meats	1,658,507	693,951	1,733,133	675,630
Vegetables	2,274,465	620,011	2,252,326	585,822
Fruits	11,426,354	3,054,521	10,731,920	2,917,012
Custards and puddings	467,138	140,818	463,715	138,283
Total baby foods	15,826,464	4,509,301	15,181,094	4,316,747
Canned fish:				
Salmon	9,226,711	6,668,900	13,825,940	10,638,661
Sardines in oil	645,419	164,428	1,271,215	292,713
Sardines not in oil	17,816,275	3,231,400	37,453,480	5,843,435
Tuna	335,536	216,073	232,919	138,856
Mackerel	2,307,753	332,835	743,046	134,088
Fish, n. e. c.	1,199,115	495,844	371,847	326,474
Total canned fish	31,530,809	11,109,480	53,898,447	17,375,127
Canned shellfish:				
Shrimp	2,161,451	2,548,019	2,876,493	2,898,453
Squid	5,583,257	500,711	9,156,111	905,516
Shellfish, n. e. c.	595,664	372,123	598,769	466,587
Total canned shellfish	8,340,372	3,420,853	12,631,373	4,270,556
Canned meats:				
Beef and veal	1,702,943	763,179	2,768,399	1,149,407
Pork hams and shoulders	921,288	730,402	734,793	528,069
Pork, n. e. c.	3,798,502	2,947,670	4,427,655	3,790,116
Poultry and poultry products	2,946,014	929,927	9,091,362	2,524,291
Sausage, prepared sausage meats, bologna and frankfurters	2,009,255	1,085,325	1,230,679	659,897
Meat and meat products, n. e. c.	5,324,895	1,476,978	4,516,316	1,056,711
Total canned meats	16,702,987	7,933,481	23,369,214	9,708,491

Dr. Mahoney Honored

Dr. Charles H. Mahoney, Director of the N.C.A. Raw Products Research Bureau, was given an Award of Merit by the University of Arizona on March 18. He was one of two recipients of this distinction at a 75th anniversary ceremony of the University. The award was in recognition of outstanding contributions to the development of agriculture.

Recipients must be outstanding in their chosen field, must have developed improvements and stimulated progress. Dr. Mahoney is thus recognized as a distinguished alumnus of the University of Arizona from which he graduated in agriculture in 1923. He has been with N.C.A. since 1946, is a member of a number of technical and honor societies, and has been recognized in other circles for his leadership in the field of fruit and vegetable canning.

Status of Legislation

Senate and House bills of particular interest to the canning industry are described below, together with a report of their current status:

Antitrust enforcement—S. 11 and H. R. 11, to strengthen the Robinson-Patman Act with respect to alleged price discrimination, are pending before the Senate and House Judiciary Committees, respectively. (N. C. A. has registered its opposition.) S. 716, to authorize the Justice Department to compel the production of documents in civil antitrust cases, was passed by the Senate last year and is pending before the House Antitrust Subcommittee.

Cease-and-desist orders—H. R. 8841, to amend the Federal Trade Commission Act to provide for the issuance of temporary cease-and-desist orders to prevent certain acts and practices awaiting the outcome of FTC proceedings, is pending before the House Interstate and Foreign Commerce Committee.

Color additives—S. 2197, to amend the Federal Food, Drug, and Cosmetic Act with respect to the use of color additives, was passed by the Senate last year, with amendments, and is pending before the House Interstate and Foreign Commerce Committee. Hearings on this and a similar bill, H. R. 7624, were conducted by the House Committee Jan. 26-29, Feb. 10-11, and March 11. (See INFORMATION LETTER of Feb. 13 for a report of N.C.A.'s position.)

Co-op bargaining—H. R. 1793, to authorize cooperative associations of producers to bargain with purchasers singly or in groups, is pending before the House Judiciary Committee.

Co-op marketing—S. 2014, to authorize associations of agricultural producers to own and operate marketing facilities, is pending before the Senate Agriculture Committee.

Family farm income act—H.R. 10355 and similar bills pending before House Agriculture Committee would make canning crops subject to marketing orders and provide for collective bargaining for price. They were the subject of hearings Feb. 29-March 4 and March 7.

Farm labor—H.R. 9869 and other bills to amend and extend Title V of the Agricultural Act of 1949 are pending in the Gathings Subcommittee of the House Agriculture Committee, which held hearings March 22-25 and 31.

Federal preemption—H.R. 3, to establish rules of interpretation concerning the effect of an Act of Congress on state laws, was passed by the House last year and is pending before the Senate Internal Security Subcommittee which conducted hearings last year on a similar bill, S. 3. (N.C.A. has requested that federal food regulatory laws be excluded from the scope of these bills.)

Marketing orders—H.R. 9693, to amend the Agricultural Marketing Agreement Act of 1937 to authorize the Secretary of Agriculture to issue marketing orders with respect to certain processed fruits, is pending before the House Domestic Marketing Subcommittee. H.R. 642, to provide flexibility in the operation of marketing agreement programs, and H.R. 1070, to extend the applicability and coverage of marketing agreements and orders, are also pending before the House Agriculture Committee.

Migrant labor—The following bills are pending before the Senate Subcommittee on Migratory Labor: S. 1778 and S. 2498, to require crew-leader licensing; S. 1085 and S. 2141, to regulate the wages and hours of migrant farm workers and their children; and S. 2864 and S. 2865, to provide funds for the education of migrant farm workers and their children. Companion bills have been introduced in the House.

Minimum wage—S. 1046, to increase the minimum wage and reduce the overtime exemptions of fruit and vegetable canners, is pending before the Senate Labor Committee. (N.C.A. has filed a statement in opposition to changes in the overtime exemptions.) H.R. 4488, a similar bill, is pending before the House Subcommittee on Labor Standards, which held hearings March 16-17, 23-24 and March 29-30-31.

Poultry marketing—S. 2516 and similar bills to promote orderly marketing are pending before a Senate Agriculture Subcommittee which held hearings Feb. 25-26.

Pre-merger notification—H.R. 9896 and S. 442, to amend the Clayton Act to provide for prior notification and suspension of certain mergers and acquisitions, are pending before the House Judiciary Committee. H.R. 2325 is pending before the House Antitrust Subcommittee.

Price-increase hearings—H.R. 6263, to authorize the Government to hold public hearings on price or wage increases, prospective or actual, which appear to threaten national economic stability, has been reported by the House Government Operations Committee. S. 2382 and S. 64 are pending before the Senate Banking Committee, which held hearings Feb. 24-26.

Price-increase notification—S. 215, to require certain corporations to file advance notice of proposed price increases, is pending before the Senate Antitrust and Monopoly Subcommittee. H.R. 4934 is pending before the House Judiciary Committee.

Forthcoming Meetings

April 4-7—29th National Packaging Exposition, American Management Association, Atlantic City

April 6-7—Indiana Canners Association, Spring Meeting, Purdue University, Lafayette

April 21-22—National Fruit and Syrup Manufacturers Association, Annual Meeting, Mansfield-Leland Hotel, Mansfield, Ohio

April 28—Pennsylvania Canners Association, Canners Workshop, Allenberry Lodge, Boiling Springs

April 29-May 4—National Fisheries Institute, Annual Convention, Fontainebleau Hotel, Miami Beach

May 1-4—Super Market Institute, Inc., 23d Annual Convention, Atlantic City

May 3-5—Annual Industrial Waste Conference, Purdue Memorial Union Bldg., Lafayette, Ind.

May 15-19—Institute of Food Technologists, Annual Meeting, San Francisco

May 18-20—Canning Machinery and Supplies Association, Meeting of Board of Directors; Old Guard Society, Meeting of Steering Committee; The Forty-Niners, Meeting of Board of Directors, Washington, D. C.

May 19-20—NATIONAL CANNERS ASSOCIATION, Spring Meeting of Board of Directors, Statler-Hilton Hotel, Washington, D. C.

May 19-20—National Food Brokers Association, Management Conference, Washington, D. C.

June 5-6—Michigan Canners and Freezers Association, Spring Meeting, Park Place Hotel, Traverse City

June 12-16—National Association of Retail Grocers, Annual Convention, Dallas

June 13-15—Maine Canners Association, Annual Convention, Kennebunkport

June 15-18—Processed Apples Institute, 9th Annual Meeting, Greenbrier, White Sulphur Springs, W. Va.

June 20-21—Ohio Canners and Food Processors Association, Spring Meeting, Catawba Cliffs Beach Club, Catawba Cliffs

July 25-Aug. 5—New York State Canners and Freezers Association, Technicians School, Experiment Station, Geneva

Oct. 6-9—Florida Canners Association, 29th Annual Convention, Fontainebleau Hotel, Miami Beach

Nov. 3—Illinois Canners Association, Fall Meeting, LaSalle Hotel, Chicago

Nov. 20-21—Pennsylvania Canners Association, 46th Annual Convention, Yorktowne Hotel, York

Nov. 21-22—Michigan Canners and Freezers Association, Fall Meeting, Pantlind Hotel, Grand Rapids

Nov. 28-29—Ohio Canners and Food Processors Association, 53d Annual Convention, Deshler-Hilton Hotel, Columbus

Nov. 28-Dec. 1—Vegetable Growers Association of America, Annual Convention, Schroeder Hotel, Milwaukee

Dec. 10—National Food Brokers Association, National Food Sales Conference, The Conrad Hilton Hotel, Chicago

Jan. 23-26—NATIONAL CANNERS ASSOCIATION and Canning Machinery and Supplies Association, 54th Annual Conventions, The Conrad Hilton Hotel, Chicago

N.C.A. Laboratory Program

Dr. Ira I. Somers, Director of the N.C.A. Research Laboratories, described "The Role of the Trade Association Laboratory" at a meeting of the Washington section of the IFT on March 30. Other speakers described the roles of the USDA and of the Agricultural Experiment Station in food research and development.

Tin Used in Tinplate, 1959

Tin consumed in the United States in the manufacture of tinplate during 1959 was 13 percent less than the quantity used in 1958, according to a report by the Bureau of Mines.

Total use of tin in the manufacture of tinplate in 1959 was 25,275 long tons compared with 29,136 tons in 1958. The decline was attributed to interrupted operations at most of the tinplate mills during the steel strike (July 15 to Nov. 9).

The year 1959 was the third consecutive year in which consumption of tin in the manufacture of tinplate decreased below the previous year. Figures for the last five years are 33,549 tons in 1955, 34,761 tons in 1956, 32,046 tons in 1957, 29,136 tons in 1958, and 25,275 tons in 1959. The Bureau of Mines attributed the declines in 1957 and 1958 to decreased output of hot-dipped tinplate.

Imports of metallic tin increased 6 percent in 1959. Of the total, 52 percent came from Malaya; however, the quantity of tin received from Malaya declined 4 percent and was the smallest since 1951. The United Kingdom supplied 15,700 tons of metallic tin in 1959, the largest since 1933.

USDA Livestock Research

Objective methods of measuring quality in animals and meats are needed by all segments of the livestock industry, according to members of the USDA's Livestock Research and Marketing Advisory Committee. The committee held its annual meeting in Washington February 8-10.

Development of objective methods will require new basic research, according to the committee. Experiments with new methods and instruments for measuring meat quality, such as ultrasonic measurement of fat in hogs, indicate great potential value of this work, the committee said. One goal of the research would be to develop measurement techniques that will allow livestock producers to know the quality of the meat they have produced before the animals are slaughtered.

New research to evaluate promotional programs for pork and beef is another high priority need, according to the committee. Findings of the proposed research would serve as a valuable guide to livestock producer groups.

Breeding studies to develop meat-type beef animals with the best combination of carcass quality, feed-use efficiency, ability to produce new stock, and longevity are the top priority need in the area of farm research, the committee said. Special stress should be put on developing new information on record-of-performance procedures.

Also needed is a national program, under USDA auspices, to improve swine production through the use of record-of-performance testing, widely used in improving beef production. Only a few swine producers in the United States are using performance records as a means of determining the relative economic merit of different genetic stocks or for identifying individual animals possessing the inheritance of superior productivity, the committee pointed out.

Basic research to develop improved methods of analyzing composition of animal fats is also needed, the committee said. Modern chemical methods are demonstrating increasingly the complex nature of commercial fats and oils, and applications of new techniques already known have shown that valuable additional information on fat structure can be developed.

Copies of the committee's report will be available from its executive secretary, Max Hinds, Office of the Administrator, Agricultural Research Service, U. S. Department of Agriculture, Washington 25, D. C.

Richard W. Rath, vice president of Rath Packing Co., Waterloo, Iowa, is a member of the committee.

Better Homes and Gardens

A generous amount of canned food is used in two of the photograph-food articles in the April issue of *Better Homes and Gardens* magazine.

The first article, "Ham," features the various ham styles including canned ham. The article says, "It's the festive choice for Easter—and for company dinner any time.

"When you shop for ham, you'll notice two kinds—the fully cooked type and the cook-before-eating type. Both are tender, modern smoked hams.

"Canned ham is fully cooked and may be served as it comes from the can. Some canned ham is hickory smoked for old-time flavor. Even though canned, the ham may need to be stored in the refrigerator—check the label." A canned ham timetable is also included in the article.

Several ham glaze recipes are also given. Canned foods used in the recipes are spiced crabapples, pitted tart red cherries and whole cranberry sauce.

"Salads and Desserts for people who'd like to riot when on a diet" features the use of 12 canned foods in recipes. Canned fruits are among the foods suggested for the dieter's shelf. The article says, "For serious dieters, there are unsweetened juice-packed fruits and artificially sweetened water-packed fruits that don't add many calories."

Canned food included in the article are unsweetened grapefruit sections, water chestnuts, sliced mushrooms, catsup, tomato juice, tomato sauce, apricot nectar, dietetic pack pineapple chunks, dietetic pack pineapple tidbits, and condensed tomato soup.

Both articles are attractively illustrated with a number of color photographs.

True Story

Canned foods are used in each of the five recipes in a food article in the April issue of *True Story* magazine.

"Tomato Freshens the Flavor!" features recipes for Hawaiian Baked Beans, Spaghetti And Meat Dish, Can-Of-Corned-Beef Stew, Beef Barbecue and Barbecue Dunk.

Canned foods used in the recipes include luncheon meat, pork and beans, pineapple slices, tomato sauce, corned beef, and ketchup.

The article is attractively illustrated with a photograph of Hawaiian Baked Beans.

Another feature in the same magazine describes a new type ice cream, combining canned fruits and evaporated milk, which had been publicized first by the N.C.A. Consumer and Trade Regulations Program last summer.

Named "Fantasia Freeze," the formula recipe was developed by home economists on the Dudley-Anderson-Yutzy staff and includes nine flavor suggestions. Canned foods mentioned include applesauce, apricots, junior pureed bananas, blackberries, blueberries, red cherries, and pears.

Previous C.&T.R. publicity on this formula has pointed out that the consumer has a choice of 52 canned fruits and that the ice cream may be made in the kitchen at about 25 cents a quart, achieving the combined nutritional values of fruits and milk.

Culinary Review

"Dark and Sweet," a photograph-food article in the March issue of *Culinary Review* magazine, features canned dark sweet cherries. The magazine is the chef's national publication with a circulation of approximately 5,000.

The article begins, "One of nature's most delicious contributions to the American table is the dark, sweet cherry which lends a note of distinction and elegance to entree sauces, cakes, pies and puddings alike. In addition to the following recipes, *Culinary Review* suggests the addition of dark, sweet cherries to curries and pilaus."

Recipes featuring the cherries include Black Cherry Sauce For Entrees, Burgundy Cherry Cake, Black Cherry Filling, Black Cherry Butter Frosting, Black Cherry Snowball with Black Cherry Frosting, Cherries Jubilee Parfait, Dark Cherry Fritters, Black Cherry Alaska, and Black Cherry Tarts.

The article is attractively illustrated with black and white photographs of three of the recipes.

The Farmer

The March 5 issue of *The Farmer* magazine, the Minnesota Edition, includes the article entitled "Fish and Seafood Platters" by Matilda Towne, home editor.

Featured in the article are these main dish recipes for Lenten lunches and suppers: Salmon Cruch Casserole uses canned salmon and cream of celery soup, Casserole of Shrimp in Parsley Sauce uses canned shrimp, and Chinese Tuna uses canned tuna.

The Farmer has 265,000 farm family subscribers mainly in the upper midwestern states.

Military Market

A nine-page, illustrated feature article on canned fish is the editorial leadoff in the March issue of the monthly magazine, *Military Market & Government Buying*, a purchasing and merchandising journal published in Washington with a circulation of 11,715.

The article is titled "Selling Seafood" and carries a sub-heading, "Canned Seafood is a Sales Maker; On Commissary Shelves or Club Menus, it is Always Popular." It was written by Ralph Risley, associate editor of the magazine, following a series of editorial conferences in N.C.A. headquarters, at which he obtained information and materials from the Consumer Service, Fishery Products, Information, and Research Divisions.

The article presents many of the virtues and values of canned foods to the various food service operators that make up the readership of *Military Market*. Among these are variety, nutritive values, the scientific basis of preparation, styles of packs, can sizes and other pertinent information, such as servings per can or jar and nutritive values per average serving, winding up with 12 seafood recipes.

Parents' Magazine

The food section in the March issue of *Parents'* magazine is entitled "Cooking Tips For Modern Mothers." Blanche M. Stover, family food editor, includes many canned foods in the suggested menus and recipes.

The first article includes a section "Lunches from Cans," giving three luncheon suggestions. "Soup Lunch" uses canned deviled ham, cream of vegetable soup, pineapple and pound cake; "Salad Lunch" includes canned green beans, beets, luncheon meat and fruit cocktail; and the "Lenten Lunch" uses canned tuna, white sauce, pimientos, rice pudding, chow mein noodles and junior or baby fruits.

In other sections and in the recipes canned peas, chicken gravy, green beans, peaches, anchovies, ripe olives, cream of asparagus soup, baby's applesauce and apricots, and crushed pineapple are used.

Progressive Farmer

Included in the March issue of *Progressive Farmer* magazine is an article featuring the use of canned vegetables.

"For meals with color . . . Feature Vegetables" begins, "All of the greens are not on the trees, and the reds and yellows of spring and summer are not confined to the flower garden. Why not indulge your love of color with the meals you serve your family? If the vegetables given in these recipes are not ready in your garden, you may use canned or frozen ones."

Canned foods used in the recipes are green beans, tomatoes, white potatoes, peas, carrots, onions, whole kernel corn, and cream of mushroom soup.

Two attractive black and white photographs illustrate the article.

Suburbia Today

Canned foods are featured in each of the recipes in Food Editor Melanie De Proft's article in the March issue of *Suburbia Today*.

Miss De Proft titles her article "Chicken Cacciatore, Tagliarini, Lasagne, Pizza—Bravo!" The four recipes given include canned tomato paste, tomatoes, corn, ripe olives, mushrooms and anchovies.

Suburbia Today began publication in 1959. It goes out once a month as the Sunday magazine section with suburban newspapers. With the growth of newspapers in this specific area the Sunday supplement gains increasing importance.

Sunset

"Just open up your canned foods shelf . . . ," a food article in the March issue of *Sunset* magazine, features canned vegetables in the recipes.

The article begins, "You'll probably find the vegetables for these three recipes right on your kitchen shelf of canned foods. The results are far from ordinary, however; each of the dishes is unusual enough to brighten a March meal all by itself."

The recipes and the canned vegetables featured are Bacon, Peas and Carrots, peas; Tri-Corn Casserole, cream style corn, whole kernel corn and yellow hominy; and Dill Green Beans, whole tomatoes and french-cut green beans.

Volume Feeding Management

Appearing in the March issue of *Volume Feeding Management* magazine is the article "Meatless Meals: the challenge and rewards."

Eulalia Blair, food editor, begins her article with a photograph of Tuna Tettrazzini from the N.C.A. Consumer Service Division. The recipe includes canned tuna, mushrooms, and pimientos.

The article says, "Lent is the perfect time to give menus a 'new' look that reflects modern times. The Lenten season points up the demand for meatless dishes, but the need for them—and the opportunity they offer—doesn't begin and end there.

"Menu planners know that each week brings its Friday and that there are other 'fast' days throughout the year when custom dictates meatless fare. Besides providing for these, many menu makers are finding it pays to include at least one non-meat entree every day.

"Meatless dishes have at least three attractions: a 'lighter' meal; value; and, simply, good taste! In short, the menu maker should find planning meatless dishes an exciting challenge.

"And up-to-date operators are aware that it is sound business to promote fish, seafood and other meatless dishes throughout the entire year. Besides the advantages of variety and popularity, there are additional bonuses in favorable cost, new-found availability, and convenience."

Volume Feeding Management subscribers include all types of institutional food service operations, such as restaurants, hotels, employee feeding facilities, hospitals, schools, colleges, clubs and caterers.

Feeding the Family Syndicate

West Coast readers of Zola Vincent's daily food column, "Feeding the Family" were told recently (March issues) to "Scan your pantry shelves, consider the family's special likes, then profit by the many canned foods specials piled high in local markets."

After reviewing a number of interesting facts about the canning industry, Mrs. Vincent declares: "It would take a page in this paper to name all the good things that come in cans."

Freshness of Canned Foods

In a recent column of food fact and fallacies, Dr. Harold T. Hyman, M.D., "Here's To Your Health" columnist for the New York World-Telegram and Sun, included the following:

"*Fallacy*—Fresh foods are better than frozen or canned foods.

"*Fact*—Fresh foods are never 'fresh' by the time they get to anyone other than the person who picked them. Only quick freezing and canning insure the 'freshness' of foods."

Frozen Food Packers

W. F. Edwards of Pasco Packing Company, Dade City, Fla., was elected president of the National Association of Frozen Food Packers at the group's annual convention. He succeeds Harold J. Humphrey, who retired recently from General Foods Corp.

J. S. Lawless, Frosted Fruit Products, Los Angeles, was elected first vice president, and Norman L. Waggoner, Jr., Olney & Carpenter, Wolcott, N. Y., was elected second vice president. Lawrence S. Martin was continued in office as secretary-manager.

N.C.A. Activities Featured

The service of the N.C.A., particularly in its research and publicity on canned foods, was the subject of a feature article in the January issue of the *Del Monte Shield*, house organ of the California Packing Corporation. The article, entitled "The Busy World of N.C.A.," illustrated with drawings and halftones, occupies nearly five pages. It deals with the history of the formation of N.C.A. and its early work in pure food standards and in the refutation of the unfavorable and false reports about the purity and safety of canned foods that were common at that time.

The progressive expansion of the Association down through the years is sketched and the current activities of the different professional and scientific programs described. Along with the article is a special three-column box story covering Calpak's participation and its regional winners in the 1959 Canning Crops Contest, presented as an illustration of one of the N.C.A. Consumer and Trade Relations projects.

FDA Order on Standard for Fruit Preserves and Jams

The FDA has confirmed its order denying an amendment to the definition and standard of identity for fruit preserves and jams to permit the addition of cherry liqueur and rum as optional ingredients. The FDA announced in the *Federal Register* of March 29 that no objections were filed to the order denying the amendment, and that no public hearing will be held.

Text of FDA Statement of Policy on Listing of Ingredients on Labels of Canned Prunes, Seedless Grapes, Berries, Plums

Following is the text of the FDA statement of policy regarding label declaration of ingredients on canned prunes, canned seedless grapes, canned berries, and canned plums, as published in the *Federal Register* of March 25:

Title 21—FOOD AND DRUGS

Chapter I—Food and Drug Administration, Department of Health, Education, and Welfare

SUBCHAPTER A—GENERAL

PART 3—STATEMENTS OF GENERAL POLICY OR INTERPRETATION

Subpart A—Formal Statements of Policy or Interpretation

EXEMPTION FOR DESIGNATED CANNED FRUITS FROM LABEL DECLARATION OF INGREDIENTS PENDING RULINGS ON PROPOSED STANDARDS

Pursuant to authority vested in the Secretary of Health, Education, and Welfare by the Federal Food, Drug, and Cosmetic Act (sec. 701, 52 Stat. 1055, as amended; 21 U.S.C. 371) and delegated to the Commissioner of Food and Drugs (22 F.R. 1045, 23 F.R. 9500), and in conformity with the Administrative Procedure Act (sec. 3, 60 Stat. 237; 5 U.S.C. 1002), the following statement of policy is issued:

§ 3.13 Notice to canners and distributors of canned prunes, canned seedless grapes, canned berries, and canned plums.

(a) As authorized by section 902(a) of the Federal Food, Drug, and Cosmetic Act, a number of foods were exempted in 1939 and 1941 from the requirement for label declaration of ingredients as required by section 403(i)(2) of the act, pending standardization. Among them were unmixed canned fruits, properly prepared and in sugar solution of not less than 20° Brix, not in excess of the amount necessary for proper processing, but with no other added substance. The exemption was rescinded, effective September 17, 1959, by § 3.1 (21 CFR, 1958 Supp., 3.1). Proposals have now been made to establish definitions and standards of identity for canned prunes, canned seedless grapes, canned plums, and the following canned berries.

Blackberries.
Blueberries.
Boysenberries.
Dewberries.
Gooseberries.
Huckleberries.
Loganberries.
Black raspberries.
Red raspberries.
Strawberries.
Youngberries.

(b) Pending the effective date of the order ruling on the proposed identity standards for the canned fruits listed in paragraph (a) of this section, the Food and Drug Administration will not recommend legal action against interstate shipments of such canned fruits on charges that they fail to bear the ingredient labeling required by section 403(i)(2) of the Federal Food, Drug, and Cosmetic Act. (Secs. 401, 403(i)(2), 52 Stat. 1046, 1048; 21 U.S.C. 341, 343(i)(2))

(Secs. 701, 902(a), 52 Stat. 1055, as amended: 1059; 21 U.S.C. 371, 392(a))

Dated: March 18, 1960.

[SEAL] GEO. P. LARRICK,
Commissioner of Food and Drugs.

Text of N.C.A. Petitions To Establish Standards of Identity for Canned Prunes, Seedless Grapes, Berries, Plums

Following is the text of the N.C.A. petitions to establish standards of identity for canned prunes, canned seedless grapes, canned berries, and plums, as published in the *Federal Register* of March 25:

DEPARTMENT OF HEALTH, EDUCATION, AND WELFARE

Food and Drug Administration

[21 CFR Part 27]

CANNED FRUITS AND CANNED FRUIT JUICES; DEFINITIONS AND STANDARDS OF IDENTITY; QUALITY; AND FILL OF CONTAINER

CANNED PRUNES, CANNED SEEDLESS GRAPES, CANNED BERRIES, AND CANNED PLUMS; DEFINITIONS AND STANDARDS OF IDENTITY

Notice is given that petitions have been filed by the National Canners Association, 1133 Twentieth Street NW, Washington, D.C., whose members are manufacturers and distributors of canned fruits, setting forth proposed definitions and standards of identity for canned prunes, canned seedless grapes, canned berries, and canned plums.

Pursuant to the provision of the Federal Food, Drug, and Cosmetic Act (secs. 401, 701, 52 Stat. 1046, 1055, as amended 70 Stat. 919, 72 Stat. 948; 21 U.S.C. 341, 371) and in accordance with the authority delegated to the Commissioner of Food and Drugs by the Secretary of Health, Education, and Welfare (22 F.R. 1045, 23 F.R. 9500), all interested persons are hereby invited to present their views in writing regarding the proposals published below. Such views and comments should be submitted in quintuplicate, addressed to the Hearing Clerk, Department of Health, Education, and Welfare, Room 5440, 330 Independence Avenue SW, Washington 25, D.C., prior to the sixtieth day following the date of publication of this notice in the *Federal Register*.

The petitioners propose that four new sections be added to Part 27. Each of the proposals contained, for the purposes of the respective section, definitions for optional saccharine ingredients, as follows:

(1) The term "sugar" means refined sucrose or invert sugar sirup. The term "invert sugar sirup" means an aqueous solution of inverted or partly inverted, refined or partly refined sucrose, the solids of which contain not more than 0.3 percent by weight of ash, and which is colorless, odorless, and flavorless, except for sweetness.

(2) The term "dextrose" means the hydrated or anhydrous, refined monosaccharide obtained from hydrolized starch.

(3) The term "corn sirup" means a clarified, concentrated aqueous solution of the products obtained by the incomplete hydrolysis of cornstarch, and includes dried corn sirup. The solids of corn sirup and of dried corn sirup contain not less than 40 percent by weight of reducing sugars calculated as anhydrous dextrose.

(4) The term "glucose sirup" means a clarified concentrated aqueous solution of the products obtained by the incomplete hydrolysis of any edible starch. The solids of glucose sirup contain not less than 40 percent by weight of reducing sugars calculated as anhydrous dextrose. "Dried glucose sirup" means the product obtained by drying "glucose sirup."

The four new sections proposed, when allowance is made for the saccharine ingredient definitions, are as follows:

§27.15 Canned prunes; identity; label statement of optional ingredients.

(a) Canned prunes is the food prepared from dried prunes, with or without one of the optional packing media specified in paragraph (b) of this section. Such food may be seasoned with one or more of the following optional ingredients:

(1) Spice

(2) Flavoring, other than artificial flavoring.

(3) A vinegar.

(4) Citric acid.

(5) Lemon juice.

(6) Unpeeled pieces of citrus fruits.

Such food is sealed in a container, and is so processed by heat, either before or after sealing, as to prevent spoilage.

(b) (1) The optional packing media referred to in paragraph (a) of this section are:

(i) Water.
(ii) Light sirup.
(iii) Heavy sirup.
(iv) Extra heavy sirup.

(2) Each of the packing media referred to in subparagraph (1) (ii) to (iv) of this paragraph is prepared with a liquid ingredient and a saccharine ingredient. Water is the liquid ingredient from which the packing media in subparagraph (1) (ii) to (iv) of this paragraph are prepared. The saccharine ingredient from which the packing media in subparagraph (1) (ii) to (iv) of this paragraph are prepared is one of the following: Sugar; any combination of sugar and dextrose in which the weight of the solids of the dextrose used is not more than one-half the weight of the solids of the sugar used; any combination of sugar and corn sirup or glucose sirup in which the weight of the solids of the corn sirup or glucose sirup used is not more than one-third of the solids of the sugar used; or any combination of sugar, dextrose, and corn sirup or glucose sirup in which twice the weight of the solids of the dextrose used added to three times the weight of the solids of the corn sirup or glucose sirup used is not more than the weight of the solids of the sugar used.

(3) The respective densities of the packing media referred to in subparagraph (1) (ii) to (iv) of this paragraph as measured on the Brix hydrometer 15 days or more after the prunes are canned, are within the range prescribed for each in the following list:

Name of packing medium	*Brix measurement*
Light sirup	20° or more but less than 24°.
Heavy sirup	24° or more but less than 30°.
Extra heavy sirup	30° or more but less than 45°.

(c) Wherever the word "prunes" appears on the label in the name of the product it shall be preceded by one of the words "cooked," "stewed," or "prepared," followed by the name whereby the optional packing medium used is designated in paragraph (b) (1) (i) to (iv) of this section, preceded by "in" or "packed in," except that when the product is packed without a packing medium, the word "moistened" or the words "moist pack" shall precede the word "prunes" wherever it appears on the label, and the word "prunes" shall be followed by the phrase "without sirup." The phrase "prepared from dried prunes" shall immediately follow the name of the optional packing medium or, if no packing medium is used, the phrase "prepared from dried prunes" shall immediately follow the phrase "without sirup," without intervening written, printed, or graphic matter. The type used for the words "prepared from dried prunes" shall be of the same style and not less than one-half the point size of the type used for the name of the product. When any of the optional ingredients, permitted by one of the following specified subparagraphs of paragraph (a) of this section is used, the label shall bear the words set forth below after the number of such subparagraph.

(a) (1) "Spiced" or "spice added" or "with added spice" or, in lieu of the word "spice," the common name of the spice.
(a) (2) "Flavoring added" or "with added flavoring" or, in lieu of the word "flavoring" the common name of the flavoring.
(a) (3) "Seasoned with vinegar" or "seasoned with ..... vinegar," the blank being filled in with the name of the vinegar used.
(a) (4) "With added citric acid."
(a) (5) "With added lemon juice."
(a) (6) "With added ....," the blank being filled in with the name or names of the citrus piece or pieces used.

When two or more of the optional ingredients specified in paragraph (a) of this section are used, such words may be combined, as for example, "with added spices, lemon slices, and lemon juice."

(d) Wherever the name of the food and additional required statements ap-

pear on the label so conspicuously as to be easily seen under customary conditions of purchase, the words specified in this section, showing the optional ingredients used, shall immediately and conspicuously precede or follow such name and required statements, without intervening written, printed, or graphic matter, except that the specific varietal name of the prunes may so intervene.

§27.25 Canned seedless grapes; definition and standard of identity; label statement of optional ingredients.

(a) The canned seedless grapes for which a definition and standard of identity are prescribed by this section is the food prepared from one of the optional grape ingredients specified in paragraph (b) of this section and one of the optional packing media specified in paragraph (c) of this section. Such food may contain one or more of the following optional ingredients:

(1) Spice.
(2) Flavoring, other than artificial flavoring.
(3) A vinegar.

Such food is sealed in a container and so processed by heat, either before or after sealing, as to prevent spoilage.

(b) The optional grape ingredients referred to in paragraph (a) of this section are prepared from stemmed grapes or unstemmed clusters of the light or dark seedless varieties. For the purposes of paragraph (d) of this section, the names of such optional grape ingredients shall be "light seedless grapes" or "dark seedless grapes," as the case may be, preceded by "unstemmed clusters" where the grapes are not stemmed.

(c) (1) The optional packing media referred to in paragraph (a) of this section are:

(i) Water.
(ii) Grape juice.
(iii) Light sirup.
(iv) Heavy sirup.
(v) Extra heavy sirup.

As used in this subparagraph the term "water" means, in addition to water, any mixture of water and grape juice; and the term "grape juice" means the fresh or canned expressed juice of mature grapes of the same variety as the optional fruit ingredient, to which no water is added, directly or indirectly.

(2) Each of the packing media referred to in subparagraph (1) (iii) to (v) of this paragraph is prepared with water and a saccharine ingredient. The saccharine ingredient is one of the following: Sugar; any combination of sugar and dextrose in which the weight of the solids of the dextrose used is not more than one-half of the weight of the solids of the sugar used; any combination of sugar used; any combination of sugar and corn sirup or glucose sirup in which the weight of the solids of the corn sirup or glucose sirup used is not more than one-third the weight of the solids of the sugar used; or any combination of sugar, dextrose, and corn sirup or glucose sirup in which twice the weight of the solids of the dextrose used added to three times the weight of the solids of the corn sirup or glucose sirup used is not more than the weight of the solids of the sugar used.

(3) The respective densities of the packing media referred to in subparagraph (1) (iii) to (v) of this paragraph as measured on the Brix hydrometer 15 days or more after the grapes are canned, are within the range prescribed for each in the following list:

Name of packing medium	*Brix measurement*
Light sirup	Less than 18°.
Heavy sirup	18° or more but less than 22°.
Extra heavy sirup	22° or more but less than 35°.

(d) The label shall name the optional grape ingredient used, as specified in paragraph (b) of this section, and the name whereby the optional packing medium is designated in paragraph (c) of this section, preceded by "in" or "packed in." When any of the optional ingredients permitted by one of the following specified subparagraphs of paragraph (a) of this section is used, the label shall bear the words set forth after the number of such subparagraph:

(a) (1) "Spiced" or "spice added" or "with added spice," or in lieu of the word "spice," the common name of the spice.
(a) (2) "Flavoring added" or "with added flavoring," or, in lieu of the word "flavoring," the common name of the flavoring.
(a) (3) "Seasoned with vinegar" or "seasoned with ..... vinegar," the blank being filled in with the name of the vinegar used.

(e) Wherever the name of the food appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the words specified in this section, showing the optional ingredients used, shall immediately and conspicuously precede or follow such name, without intervening written, printed, or graphic matter, except that the varietal name of the grapes may so intervene.

§ 27.35 Canned berries; identity; label statement of optional ingredients.

(a) The canned berries for which a definition and standard of identity are prescribed by this section is the food prepared from one of the optional berry ingredients specified in paragraph (b) of this section and one of the optional packing media specified in paragraph (c) of this section. Such food is sealed in a container and so processed by heat as to prevent spoilage.

(b) The optional berry ingredients referred to in paragraph (a) of this section are prepared from stemmed fruit and consist of the following varieties:

Blackberries.
Blueberries.
Boysenberries.
Dewberries.
Gooseberries.
Huckleberries.
Loganberries.
Black raspberries.
Red raspberries.
Strawberries.
Youngberries.

Each such variety is an optional berry ingredient.

(c) (1) The optional packing media referred to in paragraph (a) of this section are as follows:

(i) Water.
(ii) Berry juice.
(iii) Slightly sweetened water.
(iv) Light sirup.
(v) Heavy sirup.
(vi) Extra heavy sirup.
(vii) Slightly sweetened berry juice.
(viii) Light berry juice sirup.
(ix) Heavy berry juice sirup.
(x) Extra heavy berry juice sirup.

(2) Each of the packing media referred to in subparagraph (1) (iii) to (x) of this paragraph is prepared with a liquid ingredient and a saccharine ingredient. Water is the liquid ingredient from which packing media in subparagraph (1) (iii) to (vi) of this paragraph are prepared, and berry juice is the liquid ingredient from which packing media in subparagraph (1) (vii) to (x) of this paragraph are prepared. The saccharine ingredient from which packing media in subparagraph (1) (iii) to (x) of this paragraph are prepared is one of the following: Sugar; any combination of sugar and dextrose in which the weight of the solids of the dextrose used is not more than one-half the weight of the solids of the sugar used; any combination of sugar and corn sirup or glucose sirup in which the weight of the solids of the corn sirup or glucose sirup used is not more than one-third the weight of the solids of the sugar used; or any combination of sugar, dextrose, and corn sirup or glucose sirup in which twice the weight of the solids of the dextrose used, added to three times the weight of the solids of the corn sirup or glucose sirup used, is not more than the weight of the solids of the sugar used, except that packing media in subparagraph (1) (vii) to (x) of this paragraph are not prepared with an invert sugar sirup or with any corn sirup other than dried corn sirup or with any glucose sirup other than dried glucose sirup. A packing medium prepared with berry juice and any invert sugar sirup or corn sirup other than dried corn sirup, or glucose sirup other than dried glucose sirup, is considered to be prepared with water as the liquid ingredient.

(3) The respective densities of packing media referred to in subparagraph (1) (iii) to (x) of this paragraph, as measured on the Brix hydrometer 15 days or more after the berries are canned, are within the range prescribed for each in the following table of optional packing media:

OPTIONAL PACKING MEDIA

Optional berry ingredient	(c)(1) (iii) and (vii): Slightly sweetened water and slightly sweetened berry juice		(c)(1) (iv) and (viii): Light sirup and light berry juice sirup		(c)(1) (v) and (ix): Heavy sirup and heavy berry juice sirup		(c)(1) (vi) and (x): Extra heavy sirup and extra heavy berry juice sirup	
	Minimum brix	Maximum brix less than—	Minimum brix	Maximum brix less than—	Minimum brix	Maximum brix less than—	Minimum brix	Maximum brix less than—
	Degrees	*Degrees*	*Degrees*	*Degrees*	*Degrees*	*Degrees*	*Degrees*	*Degrees*
Blackberries	14	14	19	19	24	24	35	
Blueberries	15	15	20	20	25	25	35	
Boysenberries	14	14	19	19	24	24	35	
Dewberries	14	14	19	19	24	24	35	
Gooseberries	14	14	20	20	26	26	35	
Huckleberries	15	15	20	20	25	25	35	
Loganberries	14	14	19	19	24	24	35	
Black raspberries	14	14	20	20	27	27	35	
Red raspberries	14	14	22	22	28	28	35	
Strawberries	14	14	19	19	27	27	35	
Youngberries	14	14	19	19	24	24	35	

(d) For the purposes of this section:

(1) The term "water" means, in addition to water, any mixture of water and berry juice.

(2) The term "berry juice" means the fresh or canned expressed juice of berries of the same variety as the optional berry ingredient, to which no water is added, directly or indirectly.

(e) (1) The label shall bear the name of the optional berry ingredient used, as specified in paragraph (b) of this section, and in the case of optional packing media referred to in paragraph (c) (1) (i) to (x), of this section, the name whereby the optional packing medium used is designated in paragraph (c) of this section, preceded by "in" or "packed in."

(2) Wherever the name of the food appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the statements specified in this section, showing the optional ingredients used, shall immediately and conspicuously precede or follow such name, without intervening written, printed, or graphic matter, except that the specific varietal name of the berries may so intervene.

§ 27.45 Canned plums; identity; label statement of optional ingredients.

(a) The canned plums for which a definition and standard of identity are prescribed by this section is the food prepared from one of the optional plum ingredients specified in paragraph (b) of this section and one of the optional packing media specified in paragraph (c) of this section. Such food may be seasoned with one or more of the following optional ingredients:

(1) Spice.

(2) Flavoring, other than artificial flavoring.

(3) A vinegar.

Such food is sealed in a container and so processed by heat as to prevent spoilage.

(b) The optional plum ingredients referred to in paragraph (a) of this section are prepared from mature plums of the Domestica (Prunus domestica L.) varietal groups, and are in the following forms of units: Unpeeled whole, peeled whole, unpeeled halves, peeled halves. Each such form of unit is an optional plum ingredient. Such ingredient, in the case of halves, is pitted, and, in the case of whole plums, may be pitted or unpitted. For the purposes of paragraph (e) of this section, the names of such optional plum ingredients are "whole," "halves," or "halved," as the case may be, preceded or followed by the word "peeled" if such ingredient is peeled, and in the case of whole plums by the word "pitted," if such ingredient is pitted, and followed in all cases by the name of the variety or varietal type of the plums, for example, "purple," "greengage," etc.

(c) (1) The optional packing media referred to in paragraph (a) of this section are:

(i) Water.
(ii) Plum juice.
(iii) Slightly sweetened water.
(iv) Light sirup.
(v) Heavy sirup.
(vi) Extra heavy sirup.
(vii) Slightly sweetened plum juice.
(viii) Light plum juice sirup.
(ix) Heavy plum juice sirup.
(x) Extra heavy plum juice sirup.

(2) Each of the packing media referred to in subparagraph (1) (iii) to (x) of this paragraph is prepared with a liquid ingredient and a saccharine ingredient. Water is the liquid ingredient from which packing media in subparagraph (1) (iii) to (vi) of this paragraph are prepared, and plum juice is the liquid ingredient from which packing media in subparagraph (1) (vii) to (x) of this paragraph are prepared. The saccharine ingredient from which packing media in subparagraph (1) (iii) to (x) of this paragraph are prepared is one of the following: Sugar; any combination of sugar and dextrose in which the weight of the solids of the dextrose used is not more than one-half the weight of the solids of the sugar used; any combination of sugar and corn sirup or glucose sirup in which the weight of the solids of the corn sirup or glucose sirup used is not more than one-third the weight of the solids of the sugar used; or any combination of sugar, dextrose, and corn sirup or glucose sirup in which twice the weight of the solids of the dextrose used added to three times the weight of the solids of the corn sirup or glucose sirup used is not more than the weight of the solids of the sugar used; except that packing media in subparagraph (1) (vii) to (x) of this paragraph are not prepared with any invert sugar sirup or with any corn sirup other than dried corn sirup or with any glucose sirup other than dried glucose sirup. A packing medium prepared with plum juice and any invert sugar sirup or corn sirup other than dried corn sirup, or glucose sirup other than dried glucose sirup, is considered to be prepared with water as the liquid ingredient.

(3) The respective densities of the packing media referred to in subparagraph (1) (iii) to (x) of this paragraph, as measured on the Brix hydrometer 15 days or more after the plums are canned, are within the range prescribed for each in the following list:

Number of packing medium	Purple plums		All other varieties	
	Minimum brix	Maximum brix less than—	Minimum brix	Maximum brix less than—
	Degrees	*Degrees*	*Degrees*	*Degrees*
(c)(1)(iii)(vii)	.....	18	.....	16
(c)(1)(iv)(viii)	18	21	16	19
(c)(1)(v)(ix)	21	26	19	24
(c)(1)(vi)(x)	26	35	24	35

(d) For the purposes of this section:

(1) The term "water" means in addition to water, any mixture of water and plum juice.

(2) The term "plum juice" means the fresh or canned expressed juice of mature plums of the same varietal group as the optional plum ingredient to which no water is added, directly or indirectly.

(e) (1) The label shall bear the name of the optional plum ingredient used, as specified in paragraph (b) of this section, and the name whereby the optional packing medium used is designated in paragraph (c) of this section, preceded by "in" or "packed in." When any of the optional ingredients permitted by one of the following specified subparagraphs of paragraph (a) of this section is used the label

shall bear the words set forth after the number of such subparagraph:

(a) (1) "Spiced" or "spice added" or "with added spice" or, in lieu of the word "spice," the common name of the spice.
(a) (2) "Flavoring added" or "with added flavoring" or, in lieu of the word "flavoring," the common name of the flavoring.
(a) (3) "Seasoned with vinegar" or "seasoned with ..... vinegar," the blank being filled in with the name of the vinegar used.

When two or more of the optional ingredients specified in paragraph (a) of this section are used, such words may be combined, as for example, "with added spices and vinegar."

(2) Wherever the name of the food appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the words specified in this section, showing the optional ingredients used, shall immediately and conspicuously precede or follow such name, without intervening written, printed, or graphic matter.

Dated: March 18, 1960.

[SEAL] GEO. P. LARRICK,
Commissioner of Food and Drugs.

Text of N.C.A. Petition To Amend Standard of Identity for Canned Pineapple

Following is the text of the N.C.A. petition to amend the standard of identity for canned pineapple so as to permit the use of mint flavoring as an optional ingredient, and of the FDA proposal to permit the use of spice, flavoring, and vinegar as optional ingredients, as published in the *Federal Register* of March 25:

DEPARTMENT OF HEALTH, EDUCATION, AND WELFARE

Food and Drug Administration

[21 CFR PART 27]

CANNED FRUITS AND CANNED FRUIT JUICES; DEFINITIONS AND STANDARDS OF IDENTITY; QUALITY; AND FILL OF CONTAINER

DEFINITION AND STANDARD OF IDENTITY FOR CANNED PINEAPPLE

Notice is hereby given that a petition has been filed by the National Canners Association, 1133 Twentieth Street NW., Washington 25, D.C., whose members include canners of pineapple, setting forth a proposal that the definition and standard of identity for canned pineapple (21 CFR 27.50, (24 F.R. 10663)) be amended to provide for the optional addition of mint flavoring.

It is proposed that § 27.50 *Canned pineapple; identity; label statement of optional ingredients* be amended as follows:

1. By inserting before the last sentence of paragraph (a) a new sentence reading as follows: "Canned pineapple may be flavored with the optional flavoring ingredient specified in paragraph (—) of this section."

2. By adding a new paragraph reading as follows:

The optional flavoring ingredient referred to in paragraph (a) of this section is mint flavoring, with or without gum arabic.

3. By adding to paragraph (f) a new subparagraph reading as follows:

Whenever the optional flavoring ingredient specified in paragraph (—) of this section is employed, the name of the product on the label shall be preceded or followed by the words "with added flavoring" or "flavoring added." The word "flavored" or the word "flavoring" may be preceded by the word "mint," "peppermint," or "spearmint."

Pursuant to the authority of the Federal Food, Drug, and Cosmetic Act (secs. 401, 701, 52 Stat. 1046, 1055 as amended 70 Stat. 919, 72 Stat. 948; 21 U.S.C. 341, 371) and delegated to the Commissioner of Food and Drugs by the Secretary of Health, Education, and Welfare (22 F.R. 1045, 23 F.R. 9500), all interested persons are hereby invited to submit their views in writing regarding the proposal set out above. The Commissioner also invites interested persons to submit their views on the advisability of expanding the proposed amendment to make spice, (flavoring other than artificial flavoring), and vinegar permitted optional ingredients, and to provide for label declaration of these optional ingredients by statements similar to those prescribed in the definition and standard of identity for canned cherries (21 CFR 27.30, (24 F. R. 10663)), the pertinent portion of which reads as follows:

(d) * * *

(1) "Spiced" or "spice added" or "with added spice" or, in lieu of the word "spice," the common name of the spice.

(2) "Flavoring added" or "with added flavoring" or in lieu of word "flavoring," the common name of the flavoring.

(3) "Seasoned with vinegar" or "seasoned with ———— vinegar," the blank being filled in with the word showing the kind of vinegar used.

When two or all of the optional ingredients specified in paragraph (a) (1), (2), and (3) of this section are used, such words may be combined, as for example, "Seasoned with cider vinegar, cloves, and cinnamon oil."

Views and comments should be submitted in quintuplicate, addressed to the Hearing Clerk, Department of Health, Education, and Welfare, Room 5440, 330 Independence Avenue SW., Washington 25, D.C., prior to the sixtieth day following the date of publication of this notice in the Federal Register.

Dated: March 18, 1960.

[SEAL] GEO. P. LARRICK,
Commissioner of Food and Drugs.

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